

IN THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1. (currently amended) A method of preparing a potato based food product, the method comprising ~~the steps of~~:

processing potatoes into potato articles having a desired size and shape;
blanching ~~said~~the potato articles;

dipping ~~said~~the blanched potato articles in a solution to prevent non-enzymic oxidation of the potato articles;

drying ~~said~~the dipped potato articles;

coating ~~said~~the potato articles in an emulsion containing starch, oil, salt and colouring, to form coated articles;

introducing ~~said~~the coated articles into a hot air environment; and

removing ~~said~~the coated articles from ~~said~~the hot air environment.

2. (currently amended) A method as claimed in claim 1, wherein the step of blanching the potato articles comprises immersing the potato articles in a heated water bath at a temperature ~~of~~ between 70 °C ~~to~~and 95 °C for between 5 minutes ~~to~~and 20 minutes.

3. (currently amended) A method as claimed in claim 1 or claim 2, wherein the step of dipping ~~said~~the blanched potato

articles in a solution to prevent non-enzymic oxidation of the potato articles comprises immersing the potato articles in a Sodium Acid Pyrophosphate solution.

4. (currently amended) A method as claimed in claim 3,
wherein the Sodium Acid Pyrophosphate solution comprises 1%
Sodium Acid Pyrophosphate.

5. (currently amended) A method as claimed in claim 3-~~or~~
~~claim 4,~~ wherein the Sodium Acid Pyrophosphate solution is
provided at a temperature of 65 °C and the potato articles
are immersed for a time period of aroundabout 60 seconds.

6. (currently amended) A method as claimed in any preceding
claim 1, wherein the step of drying the blanched and dipped
potato articles comprises introducing the potato articles into
an elevated temperature environment.

7. (currently amended) A method as claimed in any of
claimsclaim 1, to5 wherein the step of drying theblanched and
dipped potato articles aredriedis carried out at ambient
temperature.

8. (currently amended) A method as claimed in any preceding
claim 1, wherein the emulsion comprises a mixture including
water, oil, starch, colouring, emulsifier, stabilizer and salt.

9. (currently amended) A method as claimed in claim 8,
wherein the emulsion comprises:

Water 53.00% - 60.00%

Sunflower Oil 24.00% - 28.00%

<u>Maize Starch (Hylon VII)</u>	10.00% - 12.00%
<u>Tumeric</u> <u>Turmeric</u>	0.01% - 0.10%
Liquid Paprika	0.01% - 0.10%
<u>Hamultop 391 e</u> <u>Emulsifier</u>	0.80% - 1.00%
<u>How 1</u> <u>Gum</u> stabiliser	0.10% - 0.30%
Salt	4.00% - 6.00%

10. (currently amended) A method as claimed in ~~any of~~ ~~claims~~ claim 1, to 8 wherein the emulsion comprises a mixture including water, oil, starch, flour, dextrin, gum, ~~s~~sodium ~~b~~bicarbonate, salt, colouring, oil, ~~s~~sodium ~~A~~Acid ~~P~~Pyrophosphate and dextrose.

11. (currently amended) A method as claimed in claim 10, wherein the emulsion comprises:

Water	48.00% - 54.00%
Sunflower oil	13.00% - 16.00%
Modified Potato Starch E1412	9.00% - 11.00%
Rice Flour	5.00% - 7.00%
Potato Dextrin	9.00% - 11.00%
Maize Starch	4.00% - 6.00%
Xanthan Gum	0.01% - 0.10%
Sodium Bicarbonate	0.30% - 0.40%
Puron AG <u>Sodium Acid</u> <u>Pyrophosphate</u>	0.40% - 0.50%
Salt	1.00% - 2.00%
<u>Tumeric</u> <u>Turmeric</u> Extract Powder	0.01% - 0.10%
Paprika Oleoresin	0.01% - 0.10%

Vegetable Oil	0.01% - 0.10%
Dextrose	0.30% - 0.40%
Guar Gum	0.01% - 0.10%

12. (currently amended) A method as claimed in any preceding claim 1, the method may including the additional step of further comprising drying the potato coated articles after coating in the emulsion prior to introducing the coated articles into the hot air environment.

13. (currently amended) A method as claimed in claim 12, wherein the second drying step of drying the coated articles comprises introducing the coated articles into a warm air environment.

14. (currently amended) A method as claimed in claim 13, wherein the coated articles are dried at a temperature of between 100 °C and 130 °C.

15. (currently amended) A method as claimed in claim 14, wherein the coated articles are dried at a temperature of between 105 °C and 120 °C.

16. (currently amended) A method as claimed in any preceding claim 1, wherein the final step of introducing the coated articles into a hot air environment comprises introducing the coated articles into an impingement oven.

17. (currently amended) A method as claimed in claim 16, wherein the hot air environment has a temperature of between 240 °C ~~and~~ and 285 °C.

18. (cancelled)

19. (cancelled)

20. (currently amended) A coating for a potato article, comprising an emulsion including as claimed in claim 19, the emulsion comprising:

Water	53.00% - 60.00%
Sunflower Oil	24.00% - 28.00%
<u>Maize Starch</u> (Hylon V11)	10.00% - 12.00%
<u>Tumeric</u> <u>Turmeric</u>	0.01% - 0.10%
Liquid Paprika	0.01% - 0.10%
<u>Hamulitep 391</u> <u>Emulsifier</u>	0.80% - 1.00%
<u>How 1Gum</u> stabiliser	0.10% - 0.30%
Salt	4.00% - 6.00%

21. (cancelled)

22. (currently amended) A coating for a potato article, comprising an emulsion including as claimed in claim 21, the emulsion comprising:

Water	48.00% - 54.00%
Sunflower oil	13.00% - 16.00%
<u>Modified Potato Starch</u> <u>E1412</u>	9.00% - 11.00%
Rice Flour	5.00% - 7.00%
Potato Dextrin	9.00% - 11.00%
Maize Starch	4.00% - 6.00%
<u>Xanthamn</u> Gum	0.01% - 0.10%
Sodium Bicarbonate	0.30% - 0.40%
<u>Puron AG</u> <u>Sodium Acid Pyrophosphate</u>	0.40% - 0.50%

Salt	1.00%	-	2.00%
<u>Tumeric</u> Turmeric Extract Powder	0.01%	-	0.10%
Paprika Oleoresin	0.01%	-	0.10%
Vegetable Oil	0.01%	-	0.10%
Dextrose	0.30%	-	0.40%
Guar Gum	0.01%	-	0.10%